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CONVECTION MICROWAVE OVEN WITH GRILL

USE & CARE INFORMATION

GUÍA DE USO Y MANTENIMIENTO

GUIDE D'UTILISATION ET D'ENTRETIEN

INFORMAZIONI SU USO E MANUTENZIONE

BEDIENUNGS- UND PFLEGEANLEITUNG

WOLF®

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WOLF®

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As you read this Use & Care Information, take particular note of the CAUTION and WARNING symbols when they appear. This information is important for safe and efficient use of the Wolf equipment.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

In addition, this Use & Care Information may signal an IMPORTANT NOTE which highlights information that is especially important.

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THANK YOU

Your purchase of a Wolf convection microwave oven attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your microwave oven with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this Use & Care Information. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf convection microwave oven.

We appreciate your choice of a Wolf Appliance product and welcome any suggestions or comments you may have. To share your opinions with us, visit www.wolfappliance.com.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

⚠ WARNING

Read all instructions before using this appliance to reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- **Do not** attempt to operate this microwave oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- **Do not** place any object between the microwave oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- **Do not** operate the microwave oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: door (bent), hinges and latches (broken or loosened) or door seals and sealing surfaces.
- The microwave oven should not be adjusted or repaired by anyone except properly qualified service personnel.

CONTACT INFORMATION

Website: wolfappliance.com

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IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

TO AVOID THE DANGER OF FIRE

- **The microwave oven should not be left unattended during operation. Power levels that are too high or cooking times that are too long may overheat foods resulting in a fire.**
- The electrical outlet must be readily accessible so that the unit can be unplugged easily in an emergency.
- The AC power supply must be 230-240 V, 50 Hz, with a minimum 16 A distribution line fuse, or a minimum 16 A distribution circuit breaker.
- It is recommended that a separate circuit serving only this appliance be provided.
- Do not store or use the oven outdoors.
- **If food being heated begins to smoke, DO NOT OPEN THE DOOR. Turn off and unplug the oven and wait until the food has stopped smoking. Opening the door while food is smoking may cause a fire.**
- **Only use microwave-safe containers and utensils. See page 35.**
- **Do not leave the oven unattended when using disposable plastic, paper or other combustible food containers.**
- **Clean the waveguide cover, the oven cavity and the turntable after use. These must be dry and free from grease. Built-up grease may overheat and begin to smoke or catch fire.**
- Do not place flammable materials near the oven or ventilation openings. Do not block the ventilation openings.
- Remove all metallic seals, wire twists, etc., from food and food packages. Arcing on metallic surfaces may cause a fire.
- Do not use the microwave oven to heat oil for deep frying. The temperature cannot be controlled and the oil may catch fire.
- To make popcorn, only use special microwave popcorn makers.
- Do not store food or any other items inside the oven.
- Check the settings after you start the oven to ensure the oven is operating as desired.

TO AVOID THE POSSIBILITY OF INJURY

⚠ WARNING

Do not operate the oven if it is damaged or malfunctioning. Check the following before use:

a) The door; make sure the door closes properly and ensure it is not misaligned or warped.

b) The hinges and door safety latches; check to make sure they are not broken or loose.

c) The door seals and sealing surfaces; ensure that they have not been damaged.

d) Inside the oven cavity or on the door; make sure there are no dents.

e) The power supply cord and plug; ensure that they are not damaged.

Never adjust, repair or modify the oven yourself. It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

- Do not operate the oven with the door open or alter the door safety latches in any way.
- Do not operate the oven if there is an object between the door seals and sealing surfaces.
- **Do not allow grease or dirt to build up on the door seals and adjacent parts. Follow the instructions for "Cleaning and Care" on page 45. Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.**
- Individuals with PACEMAKERS should check with their doctor or the manufacturer of the pacemaker for precautions regarding microwave ovens.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK

- Under no circumstances should you remove the outer cabinet.
- Never spill or insert any objects into the door lock openings or ventilation openings. In the event of a spill, turn off and unplug the oven immediately and call an authorised service agent.
- Do not immerse the power supply cord or plug in water or any other liquid.
- Do not allow the power supply cord to run over any hot or sharp surfaces, such as the hot air vent area at the top rear of the oven.
- Do not attempt to replace the oven lamp yourself or allow anyone who is not authorised to do so. If the oven lamp fails, please consult your dealer or an authorised service agent.
- If the power supply cord of this appliance is damaged, it must be replaced with a special cord. The exchange must be made by an authorised service agent.

TO AVOID THE POSSIBILITY OF EXPLOSION AND SUDDEN BOILING

⚠ WARNING

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- Never use sealed containers. Remove seals and lids before use. Sealed containers can explode due to a build up of pressure even after the oven has been turned off.
- Take care when microwaving liquids. Use a wide-mouthed container to allow bubbles to escape.
- **Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.**
- To prevent sudden eruption of boiling liquid and possible scalding:

  1) Stir liquid prior to heating/reheating.

  2) It is advisable to insert a glass rod or similar utensil into the liquid whilst reheating.

  3) Let liquid stand for at least 20 seconds in the oven at the end of cooking time to prevent delayed eruptive boiling.

- **Do not cook eggs in their shells, and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after microwave cooking has ended. To cook or reheat eggs which have not been scrambled or mixed, pierce the yolks and the whites, or the eggs may explode. Shell and slice hard boiled eggs before reheating them in the microwave oven.**
- Pierce the skin of such foods as potatoes, sausages and fruit before cooking, or they may explode.

TO AVOID THE POSSIBILITY OF BURNS

- Use pot holders or oven gloves when removing food from the oven to prevent burns.
- Always open containers, popcorn makers, oven cooking bags, etc., away from the face and hands to avoid steam burns.
- **To avoid burns, always test food temperature and stir before serving and pay special attention to the temperature of food and drink given to babies, children or the elderly.**
- Temperature of the container is not a true indication of the temperature of the food or drink; always check the food temperature.
- Always stand back from the oven door when opening, to avoid burns from escaping steam and heat.
- Slice stuffed baked foods after heating to release steam and avoid burns.
- Keep children away from the door to prevent them burning themselves.
- Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, ventilation openings, accessories and dishes during **GRILL** mode, **CONVECTION** mode, **DUAL** mode, **AUTO COOK** and **AUTO COOK FROM FROZEN** operation as they will become hot. Before cleaning make sure they are not hot.

IMPORTANT SAFETY INSTRUCTIONS AND PRECAUTIONS

TO AVOID MISUSE BY CHILDREN

⚠ WARNING

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not lean or swing on the oven door. Do not play with the oven or use it as a toy.
- Children should be taught all important safety instructions: use of pot holders, careful removal of food coverings; paying special attention to packaging (e.g. self-heating materials) designed to make food crisp, as they may be extra hot.

OTHER WARNINGS

- Never modify the oven in any way.
- Do not move the oven while it is in operation.
- This oven is for home food preparation only and may only be used for cooking food. It is not suitable for commercial or laboratory use.

TO PROMOTE TROUBLE-FREE USE OF YOUR OVEN AND AVOID DAMAGE

- Never operate the oven when it is empty except where recommended in the operation manual, see page 27. Doing so may damage the oven.
- When using a browning dish or self-heating material, always place a heat-resistant insulator such as a porcelain plate under it to prevent damage to the turntable due to heat stress. The preheating time specified in the dish's instructions must not be exceeded.
- Do not use metal utensils, which reflect microwaves and may cause electrical arcing. Do not put cans in the oven.
- Use only the turntable designed for this oven.
- Do not place anything on the outer cabinet during operation.
- Do not use plastic containers for microwaving if the oven is still hot from using the **GRILL** mode, **CONVECTION** mode, **DUAL** mode, **AUTO COOK** and **AUTO COOK FROM FROZEN**, because they may melt. Plastic containers must not be used during above modes unless the container manufacturer says they are suitable.

NOTE:

- If you are unsure how to connect your oven, please consult an authorised, qualified electrician.
- Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the correct electrical connection procedure.
- Water vapour or drops may occasionally form on the oven walls or around the door seals and sealing surfaces. This is a normal occurrence and is not an indication of microwave leakage or a malfunction.

SAVE THESE INSTRUCTIONS

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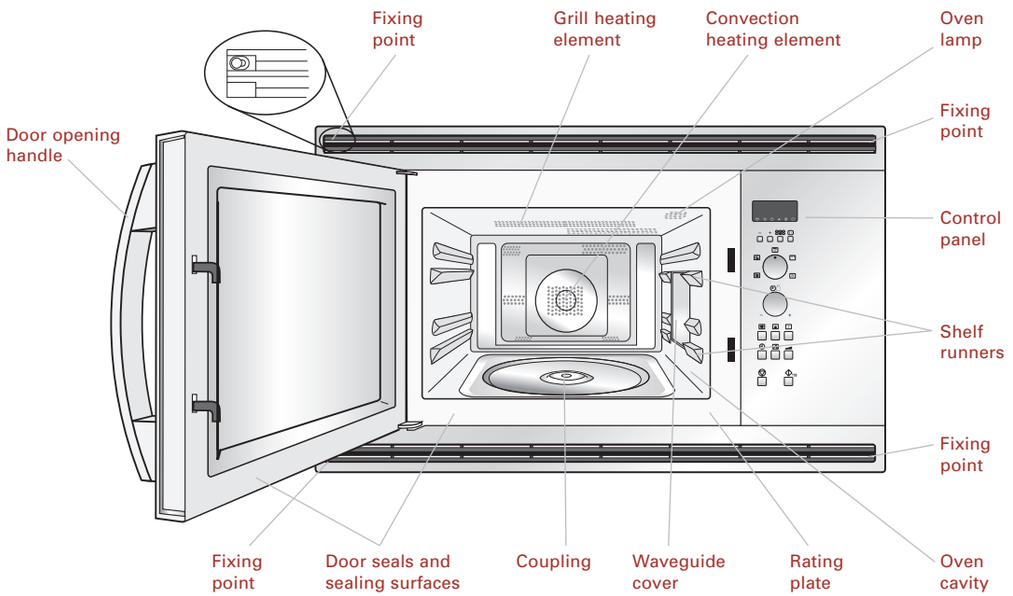
MICROWAVE OVEN FEATURES

- Built-in convection microwave oven with 40 L capacity
- 230 V model output power—microwave 900W, grill 1300W and convection 1450W
- 240 V model output power—microwave 900W, grill 1400W and convection 1400W
- 762 mm trim allows microwave to be built in to fit above a Wolf built-in oven
- Classic stainless steel trim
- 5 auto-cook settings
- Multiple language settings
- Energy save mode
- 10 convection temperature settings
- 5 cook settings
- Removable 362 mm turntable and turntable support
- Removable low rack for broiling and removable high rack for baking
- Oven door with window
- Multiple rack baking
- Safety door latches—oven will not operate unless the door is closed
- Oven light comes on when oven is operating or door is open
- Tight door seals
- Rear ventilation openings

CONVECTION MICROWAVE OVEN WITH GRILL

Model ICBMW30-230/ICBMW30-240



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MICROWAVE OVEN ACCESSORIES

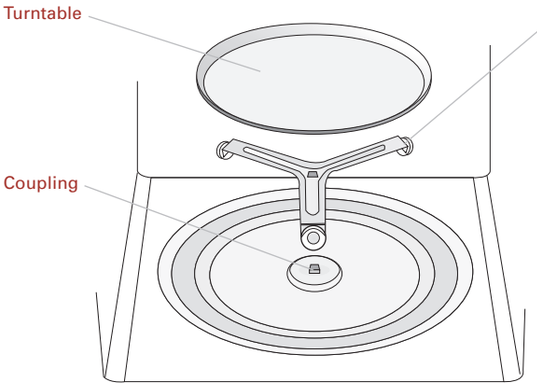
Check to make sure the accessories shown in the illustrations below are supplied.

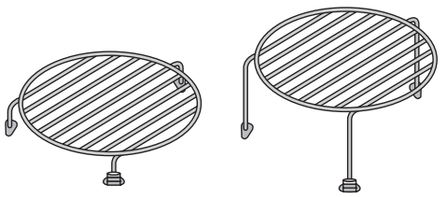
- Place the turntable support into the coupling in the centre of the oven floor, ensuring you place it TOP side up, (TOP is engraved on one side). It should be able to freely rotate around the coupling.
- Place the turntable on to the turntable support.
- Place the high/low racks onto the turntable if necessary.

NOTES:

- Always operate the oven with the turntable and support fitted correctly. This promotes thorough even cooking. A badly fitted turntable may rattle, may not rotate properly and damage the oven.
- The turntable rotates clockwise or counter clockwise. The rotary direction may change each time you start the oven. This does not affect cooking performance.
- When you order accessories, please mention two details: part name and model name to your dealer or service agent.

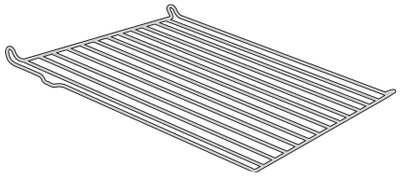
MICROWAVE OVEN ACCESSORIES



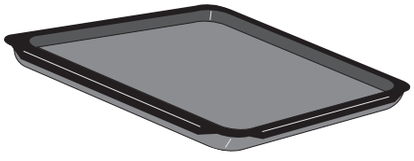


Low rack High rack

These racks are used for cooking in Convection, Dual or Grill mode.



Square shelf



Square tray

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SQUARE **SHELF** & SQUARE **TRAY**

When using the square shelf or square tray, place them onto the shelf runners as shown in the illustration below. When using the square shelf, ensure the shelf locator is on the right side.

NOTES:

1) When using either the square shelf or the square tray, place it at position 1. When using both of them, place the square tray at position 1 and the square shelf at position 2 as shown in the diagram.

2) When using the square shelf and/or the square tray, leave the turntable in the oven.

3) When using the square shelf or the square tray, rotate the square tray or the container on the square shelf 180˚ halfway to achieve better results.

4) When using the square shelf follow the notes below to prevent them slipping out:

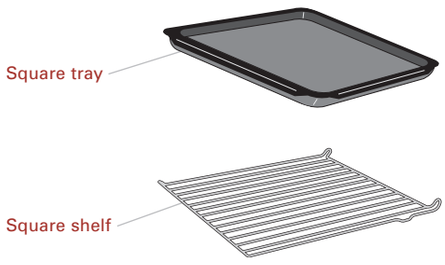
- Do not place container with food weighing more than 5 kg on the square shelf.
- Ensure that the square shelf is in the correct position and does not rattle.
- When removing the food, pull the square shelf until it is slightly locked, and then remove the food.

5) To get the best results when following pack instructions for convection, please follow the instructions for “conventional oven”.

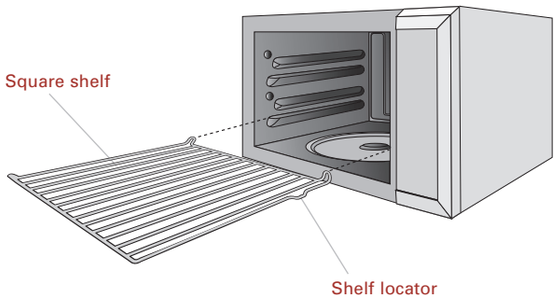
⚠ WARNING

Never use the square shelf and square tray for microwave cooking and dual cooking as this may cause arcing.

SQUARE SHELF & SQUARE TRAY



Use the square tray and square shelf for convection only.



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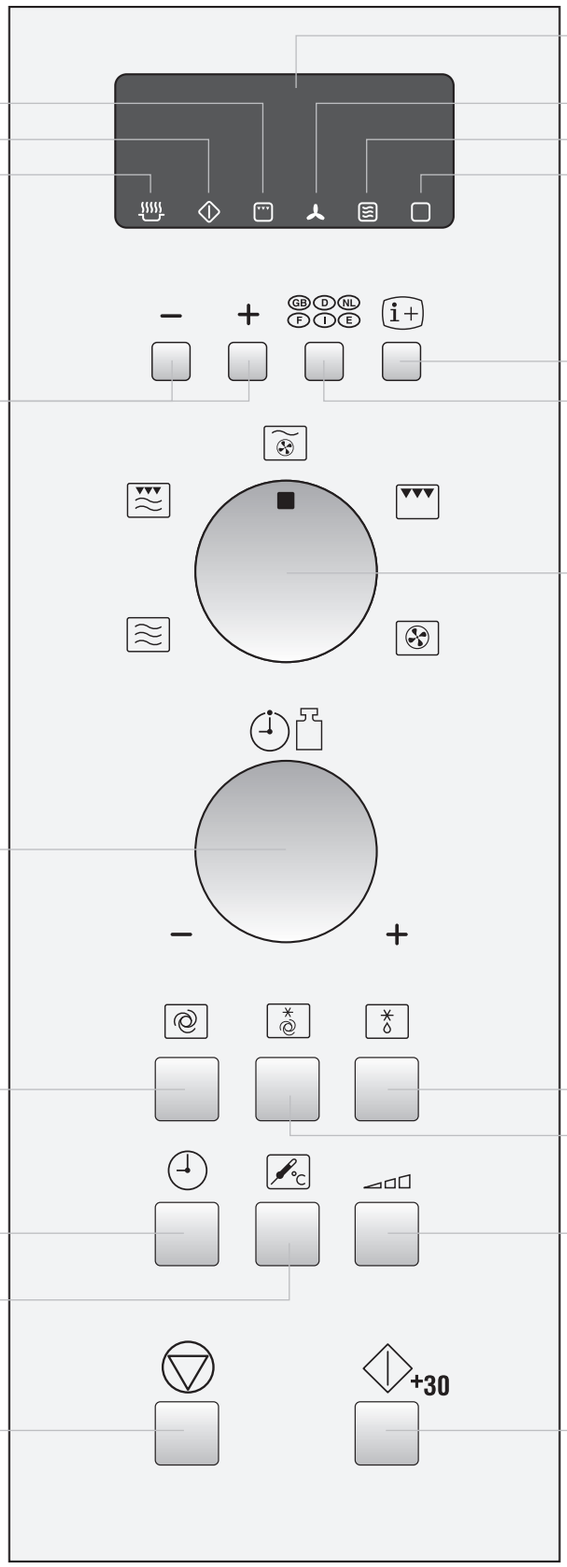
CONTROL PANEL



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SPECIFICATIONS

	230 V Model	240 V Model
AC Line Voltage	230 V, 50 Hz, single phase	240 V, 50 Hz, single phase
AC Power required:		
Microwave	1.5 kW	1.55 kW
Grill	2.8 kW	2.85 kW
Grill/Microwave	2.8 kW	2.95 kW
Convection	2.8 kW	2.85 kW
Convection/Microwave	2.95 kW	2.95 kW
Output power:		
Microwave	900 W (IEC 60705)	900 W (IEC 60705)
Grill heating elements	1300 W (650 W x 2)	1400 W (700 W x 2)
Convection	1450 W	1400 W

	All Models
Distribution line fuse/circuit breaker	Minimum 16A
Microwave Frequency	2450 MHz * (Group 2/Class B)
Outside Dimensions	592 mm (W) x 462 mm (H) x 537 mm (D)
Cavity Dimensions	375 mm (W) x 272 mm (H) x 395 mm (D) **
Oven Capacity	40 litres **
Turntable	ø362 mm, ceramic
Weight	30 kg
Oven lamp	25 W/240–250 V

**This Product fulfils the requirement of the European standard EN55011. In conformity with this standard, this product is classified as group 2 class B equipment. Group 2 means that the equipment intentionally generates radio-frequency energy in the form of electromagnetic radiation for the heat treatment of food. Class B equipment means that the equipment is suitable to be used in domestic establishments.*

***Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.*

CE

This oven complies with the requirements of Directives 2004/108/EC and 2006/95/EC.
SPECIFICATIONS ARE SUBJECT TO CHANGES WITHOUT NOTICE AS PART OF CONTINUOUS IMPROVEMENT.

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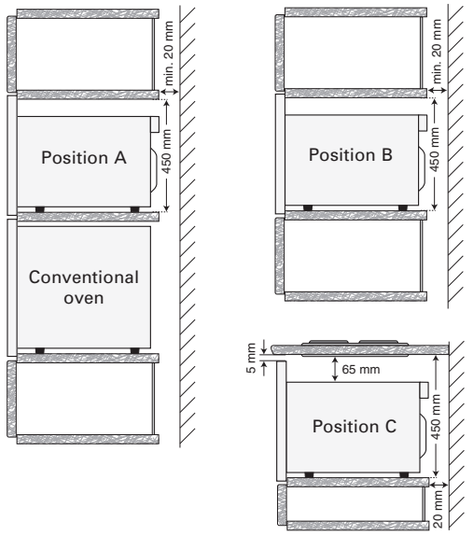
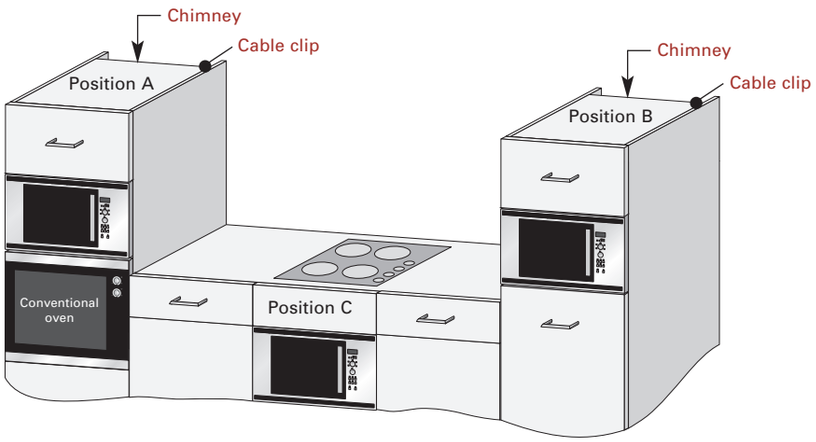
INSTALLING THE MICROWAVE

1) Remove all packaging and check carefully for any signs of damage.
2) If the microwave is fitted in position C, ensure that the minimum air gaps are maintained as shown in the diagram.
3) Secure four cupboard retention blocks in position using the setting template (TMAPTA004URR0).
4) Fit the appliance into the kitchen cupboard, lift over the bottom/front blocks then push slowly, and without force, until the front frame of the oven seals against the front opening of the cupboard.
5) Ensure the appliance is stable and not leaning.
6) Fix the oven in position with the screws provided. The fixing points are located within the louvre areas at the top and bottom of the oven (see illustration on page 12).
7) Fit the frame fastner caps to the four fixing positions (2 spare caps are provided).
8) It is important to ensure that the installation of this product conforms to the instructions in this operation manual and the conventional oven or hob manufacturer's installation instructions.



Position	Niche Size W x D x H	Chimney (min)	Gap Between Cupboard & Ceiling
A	730 x 610 x 450	20	50
B	730 x 610 x 450	20	50
C	730 x 610 x 450	20	Not Applicable

Measurements in millimeters



The microwave can be fitted in position A, B or C

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ELECTRICAL REQUIREMENTS

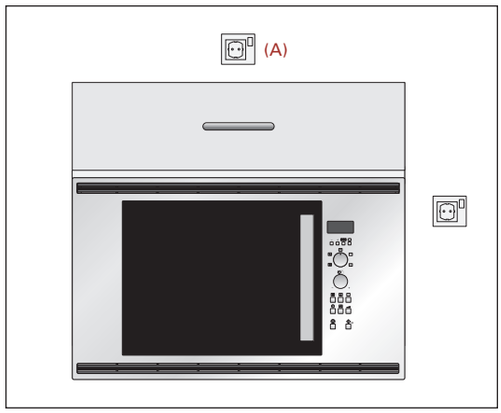
- **The electrical outlet should be readily accessible so that the unit can be unplugged easily in an emergency. Or it should be possible to isolate the oven from the supply by incorporating a switch in the fixed wiring in accordance with the wiring rules.**
- **The socket should not be positioned behind the cupboard.**
- The best position is above the cupboard, see (A). If connection is to be made to position (A), remove the clip from position 15 on the rear of the oven (see page 12) and use the clip to secure the power supply cord to the top of the housing unit (see page 17). When not connecting the power supply cord to position (A), the power supply cord should be routed under the oven.
- Connect the appliance to a single phase 230-240 V/50 Hz alternating current via a correctly installed earth socket. The socket must be fused with a 16 A fuse.
- **The power supply cord may only be replaced by an electrician.**
- Before installing, tie a piece of string to the power supply cord to facilitate connection to point (A) when the appliance is being installed.
- When inserting the appliance into the high-sided cupboard, DO NOT crush the power supply cord.
- Do not immerse the power supply cord or plug in water or any other liquid.

ELECTRICAL CONNECTIONS

⚠ WARNING

THIS APPLIANCE MUST BE EARTHED
The manufacturer declines any liability should this safety measure not be observed.

If the plug that is fitted to your appliance is not suitable for your socket outlet, you must call your local service agent.



Electrical outlet

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ECOLOGICAL **DISPOSAL**

PACKAGING MATERIALS

- Microwave ovens require effective packaging to protect them during transportation. Only the minimum packaging necessary is used.
- Packaging materials (e.g. foil or styrofoam) can place children at risk.
- **Danger of suffocation. Keep packaging material away from children.**
- All packaging materials used are environment friendly and can be recycled. The cardboard is made from recycled paper and the wooden parts are untreated. Plastic items are marked as follows:
  «PE» polyethylene eg packaging film
  «PS» polystyrene eg packaging (CFC-free)
  «PP» polypropylene eg packaging straps
- By using and re-using the packaging, raw materials are saved and waste volume is reduced.
- Packaging should be taken to your nearest recycling centre. Contact your local council for information.

OLD APPLIANCES

Old appliances should be made safe before disposal by removing the plug, and cutting off and disposing of the power cable. It should then be taken to the nearest recycling centre. Check with your local Council or Environmental Health Office to see if there are facilities in your area for recycling the appliance.

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WHAT ARE **MICROWAVES?**

Like radio and television waves, microwaves are electromagnetic waves.

Microwaves are produced by a magnetron inside the microwave oven, and these vibrate the molecules of water present in the food. The friction this causes produces heat, which ensures that the food is defrosted, heated or cooked through.

The secret of the reduced cooking times is the fact that the microwaves penetrate the food from every direction. Energy is used to the full. In comparison, the energy from a conventional hob passes from the burner through the pan and so to the food. This method wastes a great deal of energy.

CHARACTERISTICS OF MICROWAVES

Microwaves penetrate all non-metal objects made of glass, china, earthenware, plastic, wood or paper. This is why the microwaves never make these materials hot. Dishes become hot only because the food inside them is hot.

The food absorbs the microwaves and is heated. Microwaves cannot pass through objects made of metal and so they are deflected. For this reason metal objects are not normally suitable for microwave cookery.

There are exceptions where you can actually make use of the fact that the microwaves cannot pass through metal. If you cover food with aluminium foil at specific points while it is defrosting or cooking, you can prevent those parts from getting too warm, too hot, or over-cooked. Please check out the advice given in the guide.

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WHAT YOUR **MICROWAVE CAN DO**

MICROWAVE OPERATION

By using the microwave facility in your new combination microwave oven you can, for example, quickly heat up ready-prepared meals or drinks, or melt butter or chocolate in no time at all.

The microwave oven is equally good at defrosting food. Sometimes, however, it is better to combine the microwave with convection heating or grilling (combined operation). You can then cook the food rapidly and brown it at the same time. Cooking times are generally much shorter than in conventional food preparation.

COMBINED OPERATION (MICROWAVE OPERATION WITH CONVECTION OR GRILL)

By combining two modes of operation the benefits of your oven are cleverly linked together.

You are able to choose between

- microwave + convection (ideal for joints of meat, poultry, puddings, bread and cakes) and
- microwave + grill (ideal for pizzas, snacks, quick fry-ups, joints, poultry, chicken legs, kebabs, Welsh rarebit and cooking au gratin).

Using the combination facility you can cook and brown food at the same time.

The advantage is that the convected heat or the heat from the grill quickly seals the pores in the outer layers of the food. The microwaves ensure a short and gentle cooking period. The juices are preserved inside the food and the outside is crisp.

CONVECTION OPERATION

You can also use convection without microwave. The result is like using a conventional oven. The circulating air quickly heats up the external parts of the food without drying up the meat juices and the foods.

This sealing process means that the meals remain tasty and cook in a shorter time than with conventional ovens with upper and lower heaters.

GRILL OPERATION

This appliance comes with a quartz grill above the cooking area. It can be used as a conventional grill without microwave. You can quickly bake or grill dishes. It's also suitable for steaks, chops and cakes.

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BEFORE OPERATION

Your oven has an energy save mode.

1) Plug in the oven. Nothing will appear on the display at this time.
2) Open the door. The oven display will show "SELECT LANGUAGE" in 6 languages.

   NOTE: Once you select the language using the LANGUAGE button, the display will show "ENERGY SAVE MODE TO GO OUT OF ENERGY SAVE MODE SET CLOCK" when you plug the oven in.
3) Close the door.
4) Select a language (see below).

   NOTE: If you use the oven in English, you do not have to select language, simply press the **STOP** button. The display will show ".0" and go to step 5.
5) Set the clock (see page 23).
6) Heat the oven without food (see page 27).

COOKING HINTS

The oven has an 'Information Display System' which offers you step by step instructions to easily guide you through each feature, and enable you to gain information in your desired language. The oven has an INFORMATION button for getting instructions for each button. Indicators will appear in the display, after pressing a button, to inform you of the next operation step.

USING THE **STOP BUTTON**

Use the **STOP** button to:

- Erase a mistake during programming.
- Stop the oven temporarily during cooking.
- Cancel a programme during cooking, press the **STOP** button twice.

SELECTING THE **LANGUAGE**

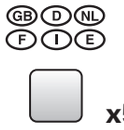
The oven comes set for English. You can change the language. To change, press the **LANGUAGE** button until the desired language is displayed. Then press the ◇ **+30** button.

Press LANGUAGE Button	LANGUAGE
once	ENGLISH
twice	DEUTSCH
3 times	NEDERLANDS
4 times	FRANÇAIS
5 times	ITALIAN
6 times	ESPAÑOL

EXAMPLE

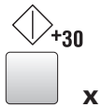
To select **Italian**:

1) Choose the desired language by pressing the **LANGUAGE** button.



x5

2) Press the ◇ **+30** button to start the setting.



x1

3) **Check the display.**

NOTE:

The selected language will be memorised even if the electical power supply is interrupted.

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SETTING THE **CLOCK**

There are two setting modes: 12 hour clock and 24 hour clock.

1) To set the 12 hour clock, press the **CLOCK SETTING** button once.

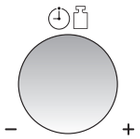
2) To set the 24 hour clock, press the **CLOCK SETTING** button twice.

EXAMPLE

To set the 24 hour clock to 23:35.

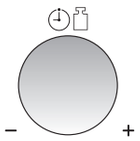
1) Choose the 24 hour clock by pressing the **CLOCK SETTING** button twice.

2) Set the hours. Rotate the **TIMER/WEIGHT** knob clockwise until the correct hour is displayed (23).



3) Change from hours to minutes by pressing the **CLOCK SETTING** button once.

4) Set the minutes (35).



5) Press the **CLOCK SETTING** button to start the clock.

6) **Check the display.**

NOTES:

- You can rotate the **TIMER/WEIGHT** knob clockwise or counterclockwise.
- Press the **STOP** button if you make a mistake during programming.
- If the oven is in cooking mode and you wish to know the time of day, touch the **CLOCK SETTING** button. As long as your finger is touching the button, the time of day will be displayed.
- If the electrical power supply to your microwave oven is interrupted, plug in the oven again, then open and close the door. The display will show “ENERGY SAVE MODE TO GO OUT OF ENERGY SAVE MODE SET CLOCK”. This information will appear if you have already set the language with the **LANGUAGE** button. If this occurs during cooking, the programme will be erased. The time of day will also be erased.
- When you want to reset the time of day, follow the above example again.
- If you do not set the clock, press the **STOP** button once. 0 will appear on the display. When the operation of the oven is finished, 0 will reappear on the display instead of the time of day.
- If you set the clock, energy save mode does not work.

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ENERGY SAVE MODE

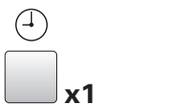
Your oven comes set for the energy save mode. If you do nothing for 3 minutes after a preceding operation, i.e. closing the door or at the end of cooking, the power will go off automatically. To restore power on, open the door.

EXAMPLE

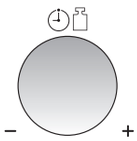
To start the energy save mode, (the current time is 23:35):

1) Make sure the correct time appears on the display.

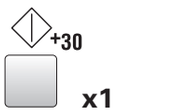
2) Press the **CLOCK SETTING** button once.



3) Adjust the display to 0 by rotating the **TIMER/WEIGHT** knob.



4) Press the ◇ **+30** button. The power will be off and the display will show nothing.



NOTE:

You can press the **CLOCK SETTING** button twice at step 2.

MICROWAVE **POWER LEVELS**

Your oven has 5 power levels. To choose the power level for cooking, follow the advice given in the recipe section. Generally the following recommendations apply:

900 W used for fast cooking or reheating e.g. soup, casseroles, canned food, hot beverages, vegetables, fish, etc.

630 W used for longer cooking of dense foods such as roast joints, meat loaf and plated meals, also for sensitive dishes such as cheese sauce and sponge cakes. At this reduced setting, the sauce will not boil over and food will cook evenly without over cooking at the sides.

450 W for dense foods which require a long cooking time when cooked conventionally, eg. beef dishes, it is advisable to use this power setting to ensure the meat will be tender.

270 W (Defrost setting) to defrost, select this power setting, to ensure that the dish defrosts evenly. This setting is also ideal for simmering rice, pasta, dumplings and cooking egg custard.

90 W for gentle defrosting, eg. cream gateaux or pastry.

W = WATT

TO SET THE POWER LEVEL

1) Rotate the **COOKING MODE** dial to the microwave setting.

2) Rotate the **TIMER/WEIGHT** knob clockwise or counter-clockwise to select cooking time.

3) Press the **MICROWAVE POWER LEVEL** button until the desired power level appears on the display. (If the **MICROWAVE POWER LEVEL** button is touched once, 900 W will be displayed. If you miss your desired level, continue pressing the **MICROWAVE POWER LEVEL** button until you reach the level again).

4) Press the ◇ **+30** button.

NOTE:

If the power level is not selected, 900 W is automatically set.

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MICROWAVE COOKING

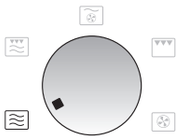
Your oven can be programmed for up to 90 minutes (90.00). The input unit of cooking (defrosting) time varies from 10 seconds to five minutes. It depends on the total length of the cooking (defrosting) time as shown on the table opposite:

Cooking Time:	Increasing unit:
0–5 minutes	10 seconds
5–10 minutes	30 seconds
10–30 minutes	1 minute
30–90 minutes	5 minutes

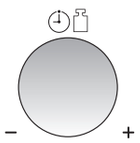
EXAMPLE

To heat soup for 2 minutes and 30 seconds on 630 W microwave power.

1) Rotate the **COOKING MODE** dial to the ≈ microwave setting.



2) Enter desired cooking time by rotating the **TIMER/WEIGHT** knob clockwise.



3) Press the **MICROWAVE POWER LEVEL** button twice for 630 W microwave power.

x2

4) Press the ◇ **+30** button once to start cooking.

x1

5) **Check the display.**

NOTES:

- When the door is opened during the cooking process, the cooking time on the digital display stops automatically. The cooking time starts to count down again when the door is closed and the ◇ **+30** button is pressed.
- If you wish to know the power level during cooking, press the **MICROWAVE POWER LEVEL** button. As long as your finger is pressing the **MICROWAVE POWER LEVEL** button, the power level will be displayed.
- You can rotate the **TIMER/WEIGHT** knob clockwise or counter-clockwise. If you rotate the dial counter-clockwise, the cooking time will decrease from 90 minutes by degrees.

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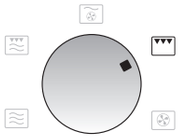
GRILL COOKING

The grill heating element at the top of the oven cavity has one power setting only.

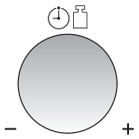
EXAMPLE

To cook cheese on toast for 5 minutes (place toast on the high rack).

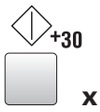
1) Rotate the **COOKING MODE** dial to the Grill setting.



2) Enter the desired cooking time by rotating the **TIMER/WEIGHT** knob clockwise.



3) Press the **+30** button to start cooking.



4) **Check the display.**

NOTES:

- The high or low racks are recommended when grilling.
- You may detect smoke or a burning smell when using the grill for the first time, this is normal and not a sign that the oven is out of order. (Please see heating without food below.)
- After cooking the display may show 'NOW COOLING'.

⚠ WARNING

The oven cavity, door, outer cabinet, turntable, racks and dishes will become very hot, always use thick oven gloves when removing the food or turntable from the oven to prevent burns.

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HEATING **WITHOUT FOOD**

You may detect smoke or a burning smell when using the grill and convection for the first time. This is normal and not a sign that the oven is out of order.

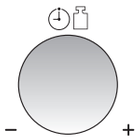
To avoid this problem, when first using the oven, heat the oven without food for 20 minutes on grill and then at convection 250 ˚C.

IMPORTANT NOTE: During operation, to allow smoke or smells to disperse open a window or switch the kitchen ventilation on. Make sure there is no food in the oven.

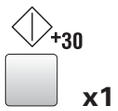
EXAMPLE

1) Rotate the **COOKING MODE** dial to the **GRILL** or **CONVECTION** setting.

2) Enter the required heating time (20 min).



3) Start cooking by pressing the **+30** button.



The oven will count down. When the oven has finished cooking, open the door to cool the oven cavity.

⚠ WARNING

The oven door, outer cabinet & oven cavity will become hot. Take care to avoid burns when cooling the oven down after operation.

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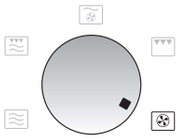
CONVECTION COOKING

Your oven can be used as a conventional oven using the convection facility and 10 pre-set oven temperatures. Refer to the chart below.

EXAMPLE 1
TO COOK WITH PREHEATING

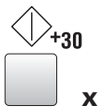
To pre-heat to 180 ˚C and cook for 20 minutes at 180 ˚C.

1) Select the cooking mode by rotating the **COOKING MODE** dial to .



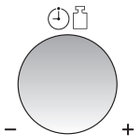
2) Enter the desired preheat temperature by pressing the **CONVECTION** button six times. The display will show 180 ˚C.

3) Press the **+30** button to start pre-heating.

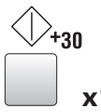


When the pre-heated temperature has been reached the audible signal sounds, the display will show 180 ˚C, open the door and place the food inside the oven. Close the door.

4) Use the **TIMER/WEIGHT** knob to input the cooking time (20 min).



5) Press the **+30** button.



6) **Check the display.**

NOTES:

- When the oven is preheating, the turntable should be in the oven.
- After preheating, if you want to cook at a different temperature press the **CONVECTION** button until the desired setting appears on the display. In the example above, to change the temperature you would press the **CONVECTION** button after entering the cooking time.
- When the oven reaches the programmed preheating temperature, it will automatically hold at the pre-heated temperature for 30 minutes. After 30 minutes the display will change to time of day, if set. The selected **CONVECTION** programme will be cancelled.
- After cooking the oven will automatically cool and the display may show “NOW COOLING”.
- To get the best results when following pack instructions for convection, please follow the instructions for “conventional oven”.

CONVECTION SETTINGS

Press CONVECTION Button	**1**	**2**	**3**	**4**	**5**	**6**	**7**	**8**	**9**	**10**
Oven Temperature (˚C)	250	230	220	200	190	180	160	130	100	40

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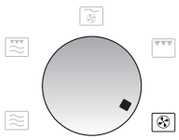
CONVECTION COOKING

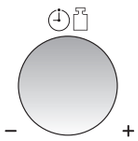
EXAMPLE 2
TO COOK WITHOUT PREHEATING

To cook at 250 ˚C for 20 minutes.

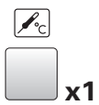
1) Select the cooking mode by rotating the **COOKING MODE** dial to .



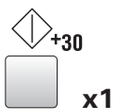
2) Use the **TIMER/WEIGHT** knob to input the cooking time (20 min).



3) Select the desired cooking temperature. (250 ˚C).



4) Press the **+30** button.



5) **Check the display.**

NOTES:

- After cooking the oven will automatically cool and the display may show “NOW COOLING”.
- To change the convection temperature, press the **CONVECTION** button until the desired temperature appears on the display.
- You may detect smoke or a burning smell when using convection for the first time. This is normal and is not a sign that the oven is out of order. (Please see “Heating Without Food” on page 27.)

⚠ WARNING

The oven cavity, door, outer cabinet, turntable, racks and dishes will become very hot, always use thick oven gloves when removing the food or turntable from the oven to prevent burns.

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DUAL COOKING

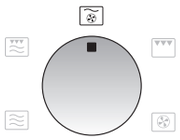
Your oven has 2 **DUAL** cooking modes combining 1) Convection & microwave, 2) Grill with microwave.

To select the **DUAL** cooking mode rotate the **COOKING MODE** dial to the desired setting, then choose the cooking time. Generally, dual cooking time shortens the total cooking time.

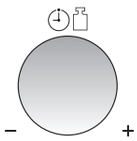
EXAMPLE 1

To cook for 20 minutes on DUAL 1 using 90 W microwave power and 200 ˚C convection.

1) Select the cooking mode by rotating the **COOKING MODE** dial to .



2) Enter the desired cooking time (20 min).



3) Press the **MICROWAVE POWER LEVEL** button twice (90 W).

x2

4) Press **CONVECTION** button four times (200 ˚C).

x4

5) Press the **+30** button.

x1

6) **Check the display.**

COOKING MODE	Cooking Method	Initial Microwave Power
DUAL 1	Convection 250 ˚C	270 W
DUAL 2	Grill	270 W

NOTES:

The power settings are variable:

DUAL 1 : The oven temperature can be changed from 40 ˚C to 250 ˚C in ten levels. Microwave power levels can be changed from 90 W–630 W in four levels.

DUAL 2 : Microwave power levels can be changed from 90 W–900 W in five levels.

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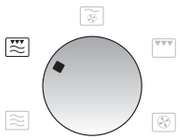
DUAL COOKING

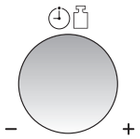
EXAMPLE 2

To cook for 20 minutes on DUAL 2 using 90 W microwave power and GRILL.

1) Select the cooking mode by rotating the **COOKING MODE** dial to .



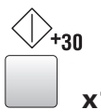
2) Enter the desired cooking time (20 min).



3) Press the **MICROWAVE POWER LEVEL** button twice (90 W).

x2

4) Press the **+30** button.



x1

5) **Check the display.**

NOTE:

After cooking, the oven will automatically cool and the display may show “NOW COOLING”.

⚠ WARNING

The oven cavity, door, outer cabinet, turntable, racks and dishes will become very hot, always use thick oven gloves when removing the food or turntable from the oven to prevent burns.

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LESS (–) / MORE (+) BUTTON

The **LESS** (**–**) and **MORE** (**+**) buttons allow you to decrease or increase programmed setting times easily, (for a less well or more well cooked result), when cooking is in progress.

CHOOSING AUTOCOOK WITH LESS/MORE

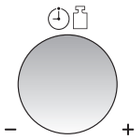
Press the **LESS** (**–**) and **MORE** (**+**) button after entering weight and before pressing the ◊ **+30** button. (See cooking charts for menus that use **LESS** and **MORE**.)

EXAMPLE

To cook 0,2 kg French Fried Potatoes using **AUTO COOK FROM FROZEN**.

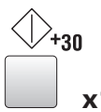
1) Choose the **AUTO COOK FROM FROZEN** for French Fried Potatoes by pressing the button four times.

2) Enter the amount (0,2 kg).



3) Choose the “thin” French Fried Potatoes by pressing the **LESS** (**–**) button once.

4) Press the ◊ **+30** button.



5) **Check the display.**

NOTES:

- To cancel **LESS** or **MORE** press the same button again.
- To change **MORE** to **LESS** simply press the **LESS** (**–**) button.
- To change **LESS** to **MORE** simply press the **MORE** (**+**) button.

CHANGING THE HEATING TIME WHILE THE OVEN IS OPERATING

During the manual cooking progress, the cooking time can be decreased or increased in 30 seconds steps each time the **LESS** (**–**) and **MORE** (**+**) buttons are pressed.

NOTE:

You can use this function for manual cooking only.

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ADD 30 SECONDS FUNCTION

The ◊ **+30** button allows you to operate the following functions:

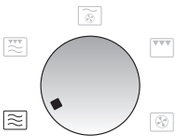
30 SECONDS COOKING

You can cook on your desired cooking mode for 30 seconds without entering the cooking time.

EXAMPLE

To cook for 30 seconds on 630 W microwave power.

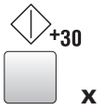
1) Select the cooking mode by rotating the **COOKING MODE** dial to ≈ (Microwave).



2) Change the power by pressing the **MICROWAVE POWER LEVEL** button.

x2

3) Press the ◊ **+30** button once to begin cooking.



x1

4) **Check the display.**

NOTES:

- You can use this function for manual cooking only.
- When the **COOKING MODE** dial is on microwave (≈) and you press the ◊ **+30** button, the microwave power is always 900 W.
- When the **COOKING MODE** dial is on DUAL (❀ or ≈) and you press the ◊ **+30** button, the microwave power is always 270 W.
- When the **COOKING MODE** dial is on convection or DUAL 1 (❀ or ❀) and you press the ◊ **+30** button, the convection temperature is always 250 ˚C.
- To avoid misuse by children the **add 30 seconds** function can be used only within 3 minutes after the preceding operation, ie closing the door, pressing the **STOP** button or end of cooking.

EXTEND THE COOKING TIME

You can extend the cooking time in multiples of 30 seconds if the ◊ **+30** button is pressed while the oven is in operation.

NOTE:

You can use this function for manual cooking only.

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CHECK SETTINGS WHILE OPERATING

You can check the power level and the actual oven temperatures ie: when pre-heating.

TO CHECK THE POWER LEVEL

To check the microwave power level during cooking press the **MICROWAVE POWER LEVEL** button.

The oven continues to count down, although the display shows the power level.

As long as your finger is pressing the button, the power level will be displayed.

TO CHECK THE CONVECTION TEMPERATURE

To check the convection temperature during cooking press the **CONVECTION** button.

When the oven is pre-heating, you can check the actual oven temperature.

As long as your finger is pressing the button, the convection temperature in ˚C will be displayed.

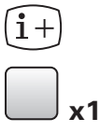
INFORMATION BUTTON

Each button carries useful information.
If you wish to get the information, press the **INFORMATION** button before pressing the desired button.

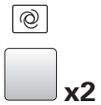
EXAMPLE

To get information about AUTO COOK menu number 2, Roast chicken:

1) Choose the **INFORMATION** button function.



2) Press the **AUTO COOK** button 2 times to select Roast Chicken.



NOTES:

- The information message will be repeated twice, and then the display will show the time of day, if set.
- If you want to cancel the information press the **STOP** button.

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SUITABLE OVENWARE GUIDE

OVENWARE MATERIAL	MODE OF OPERATION			
	Microwave	**Convection**	**Grill**	**Combination**
Ovenproof glass and ceramic dishes (without any metal parts, e.g. Pyrex, oven-to-tableware, glass tray).	▪	▪	▪	▪
Non ovenproof glass and porcelain (e.g table crockery.[1]	▪	—	—	—
Glass ceramic and vitroceramic made of fire/frostproof material (e,g. Arcoflam).	▪	▪	▪	▪
Ovenproof earthware.[2]	▪	▪	—	▪
Plastic heat-resistant up to 200 ˚C.[3]	▪	▪[3]	—	▪[3]
Paper, cardboard	▪	—	—	—
Cling film	▪	—	—	—
Microwaveable roasting bag.[4]	▪	▪	—	▪[4]
Metal roasting pans, e.g. enamel or cast-iron dishes.	—	▪	▪	—
Black-lacqued or silcone-coated baking tins.	—	▪	—	—

▪ *suitable* — *not suitable*

1) excluding silver, gold, platinum or metal decoration

2) does not include glaze containing metal

3) please note the maximum temperature stated by the manufacturer

4) convection + microwave combined function

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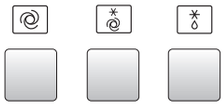
AUTOMATIC OPERATIONS

The **AUTOMATIC OPERATIONS** automatically work out the correct cooking mode and cooking time. You can choose from 5 **AUTO COOK** menus, 4 **AUTO COOK FROM FROZEN** menus and 7 **AUTO DEFROST** menus.



AUTOMATIC buttons

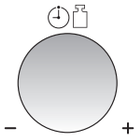
⚠ WARNING

For AUTO COOK and AUTO COOK FROM FROZEN: The oven cavity, door, outer cabinet, turntable, racks and dishes will become very hot. Use thick oven gloves when removing food or the turntable from the oven to prevent burns.

WHEN USING THIS AUTOMATIC FUNCTION:

1) Enter the menu by pressing the **AUTO COOK**, **AUTO COOK FROM FROZEN** or **AUTO DEFROST** button until the desired menu number appears in the display.

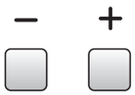
2) The weight or quantity of the food can be input by rotating the **TIMER/WEIGHT** knob until the desired weight/quantity is displayed.



TIMER/WEIGHT knob

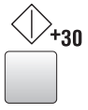
- Enter the weight of the food only. Do not include the weight of the container.
- For food weighing more or less than weights/quantities given in the cooking chart, cook using manual programmes.

3) The programmed cooking times are average times. If you want to alter cooking times pre-programmed in the automatic operations, use the **LESS** (**–**) or **MORE** (**+**) buttons. See page 32 for details. For best results, follow cooking chart instructions.



LESS/MORE buttons

4) To start cooking press the ◇ **+30** button.



◇ **+30** button

When action is required (e.g. to turn food over) the oven stops and the audible signals sound, the display shows the necessary action. To continue cooking, press the ◇ **+30** button.

The final temperature will vary according to the initial temperature. Check food is piping hot after cooking. If necessary, you can extend the cooking time and change the power level.

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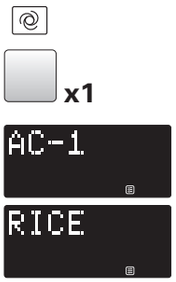
AUTOMATIC OPERATIONS

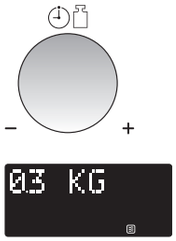
EXAMPLE

To cook 300 g of Rice using AUTO COOK (AC-1).

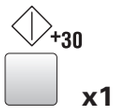
1) Press the **AUTO COOK** button once to select Rice.



2) Enter the weight by rotating the **TIMER/WEIGHT** knob until the desired weight is displayed.



3) Press the **+30** button to start cooking.



4) **Check the display.**

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AUTO COOK GUIDE

MENU NO.	WEIGHT (INCREASING UNIT) & UTENSILS	PROCEDURE
AC-1 Rice **Rice** / **Boiling Water** 100 g / 250 ml 200 g / 450 ml 300 g / 650 ml	0,1–0,3 kg (100 g) Big bowl & lid	▪ Place in a big bowl and add boiling water. ▪ Cover with a lid. ▪ Place the dish in the centre of the turntable. ▪ When the audible signals sound, stir and recover. ▪ When the audible signals sound again, stir and recover, replace into the oven and press start. ▪ Stand for approx. 10 mins after cooking.
AC-2 Roast Chicken **Ingredients for 1,2 kg Roast chicken:** Salt and Pepper, 1 tsp sweet paprika, 2 tbsp oil	0,9–2,0 kg (100 g) Low Rack	▪ Mix the ingredients and spread on the chicken. ▪ Pierce the skin of the chicken. ▪ Put chicken breast side down in a flan dish. ▪ Place on the low rack and cook. ▪ When audible signal sounds, turn over. ▪ After cooking, let the food stand for approx. 3 min in the oven, remove and put on a plate for serving.
AC-3 Roast Pork **Ingredients for 1 kg rolled lean pork:** 1 garlic clove, crushed, 2 tbsp oil, 1 tbsp sweet paprika, a little cumin powder, 1 tsp salt	0,6–2,0 kg (100 g) Low Rack	▪ Lean pork is recommended. ▪ Mix the ingredients and spread them on the pork. ▪ Place the pork in a flan dish and cook. ▪ When audible signal sounds, turn over. ▪ After cooking, let the food stand wrapped in aluminium foil for approx. 10 min.
AC-4 Gratin	0,5–2,0 kg* (100 g) Gratin dish Low Rack	▪ See recipes for “Gratin” on page 42.
AC-5 Cake	0,5–1,5 kg (100 g) Baking tin, Saucer Low rack	▪ Prepare the cake referring to page 43. ▪ Put a saucer upside down on the low rack and place the baking tin on it. ▪ Let the cake stand for approximately 10 min after baking. ▪ Remove the cake from the baking tin.

**Total weight of all ingredients.*
***Important:** Chilled foods are cooked from 5 ˚C, frozen foods are cooked from -18 ˚C.*

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AUTO COOK FROM FROZEN GUIDE

MENU NO.	WEIGHT (INCREASING UNIT) & UTENSILS	PROCEDURE
ACF-1 Cook Frozen Ready Meals (Stirrable)	0,3–1,0 kg* (100 g) Bowl & lid	▪ Transfer meal to suitable microwave-proof dish. ▪ Cover with a lid. ▪ Cook without cover if manufacturer instucts. ▪ When audible signal sounds, stir and re-cover. ▪ After cooking, stir and stand for approx. 2 min.
ACF-2 Cook Frozen Vegetables	0,1–0,8 kg (100 g) Bowl & lid	▪ Add 1 tbsp water per 100 g and salt as desired. (For mushrooms no additional water is necessary). ▪ Cover with a lid. ▪ When audible signal sounds, stir and re-cover. ▪ After cooking, let stand for approx. 2 min. **NOTE:** If frozen vegetables are compacted together, cook manually.
ACF-3 Cook Frozen Gratin	0,2–0,6 kg (100 g) Shallow, oval gratin dish and microwave cling film or original container and microwave cling film	▪ Remove the frozen gratin from package. If the container is not suitable for microwave ovens, transfer gratin to a suitable microwave proof dish. ▪ Cover with microwave cling film. ▪ If the container is suitable for microwave ovens, remove original paper cover and cover with microwave cling film. ▪ After cooking, let stand for approx. 5 min.
ACF-4 Cook French Fried Potatoes (Oven chips)	0,20–0,40 kg (50 g) Flan Dish High Rack	▪ Place the frozen french fried potatoes in a flan dish. ▪ Place the dish on the high rack and cook. ▪ When the audible signal sounds, turn over. ▪ After cooking, remove from the dish and put on a plate for serving. (No standing time is necessary). **IMPORTANT:** For thin type of French fried potatoes, cook with the **LESS** (**–**) button. The dish gets very hot during cooking. To avoid burning yourself, please use oven gloves to remove the flan dish from the oven.

**Total weight of all ingredients.*
***Important:** Chilled foods are cooked from 5 ˚C, frozen foods are cooked from -18 ˚C.*

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AUTO DEFROST GUIDE

MENU NO.	WEIGHT (INCREASING UNIT) & UTENSILS	PROCEDURE
AD-1 Defrost Steaks and Chops	0,2–1,0 kg (100 g) (See note below)	▪ Place the food in a flan dish in the centre of the turntable. ▪ When the audible signal sounds, turn the food over, rearrange and separate. Shield thin parts and warm spots with aluminium foil. ▪ After defrosting, wrap in aluminium foil for 10–15 min, until thoroughly defrosted.
AD-2 Defrost Meat Joint	0,6–2,0 kg (100 g) (See note below)	▪ Place the meat in a flan dish in the centre of the turntable. ▪ When the audible signal sounds, turn the food over. Shield the defrosted parts with aluminium foil. ▪ If audible signal sounds, turn the food over and shield again. ▪ After defrosting, wrap in aluminium foil and stand for 15–30 min, until thoroughly defrosted.
AD-3 Defrost Minced Meat	0,2–1,0 kg (100 g) Flan dish (See note below)	▪ Place the block of minced meat in a flan dish in the centre of the oven. ▪ When the audible signal sounds, turn the food over. Remove the defrosted parts if possible. ▪ After defrosting, cover in aluminium foil and stand for 5–10 min, until thoroughly defrosted.
AD-4 Defrost Chicken Legs	0,20–1,00 kg (50 g) (See note below)	▪ Place the food in a flan dish in the centre of the turntable. ▪ When the audible signal sounds, turn the food over, rearrange and separate. Shield thin parts and warm spots with aluminium foil. ▪ After defrosting, cover with aluminium foil and stand for 10–15 min, until thoroughly defrosted.

Important: *Chilled foods are cooked from 5 ˚C, frozen foods are cooked from -18 ˚C.*

NOTES:

1. *Steaks and Chops should be frozen in one layer.*
2. *Minced meat should be frozen in a thin shape.*
3. *After turning over, shield the defrosted portions with small, flat pieces of aluminium foil.*
4. *Poultry should be processed immediatly after defrosting.*
5. *Gateaux topped and coated with cream are very sensitive to microwave energy. For the best result, if the cream begins to soften rapidly, remove it from the oven immediately and stand for 10–30 minutes at room temperature.*

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AUTO DEFROST GUIDE

MENU NO.	WEIGHT (INCREASING UNIT) & UTENSILS	PROCEDURE
AD-5 Defrost Poultry	0,9–2,0 kg (100 g) (See note below)	▪ Place the poutlry in a flan dish in the centre of the turntable. ▪ When audible signal sounds, turn over and shield tthin parts and warm spots with small pieces of aluminium foil. ▪ After defrosting, rinse with cold water, cover with aluminium foil and stand for 15–30 min until thoroughly defrosted. ▪ Finally clean the poultry under running water.
AD-6 Defrost Cake	0,1–1,4 kg (100 g) Plate	▪ Remove all packaging from the cake. ▪ Place directly on the turntable, or on a plate in the middle of the turntable. ▪ After defrosting, cut the cake into similar sized pieces keeping space between each piece and let stand for 15–30 min, until evenly defrosted.
AD-7 Defrost Bread	0,1–1,0 kg (100 g) Plate (Only sliced bread is recommended for this programme.)	▪ Distribute on a flan dish in the centre of the turntable. For 1,0 kg distribute directly on the turntable. ▪ When the audible signal sounds turn over, rearrange, and remove defrosted slices. ▪ After defrosting cover in aluminium foil and stand for 5–10 min, until thoroughly defrosted.

Important: *Chilled foods are cooked from 5 ˚C, frozen foods are cooked from -18 ˚C.*

NOTES:

1. *Steaks and Chops should be frozen in one layer.*
2. *Minced meat should be frozen in a thin shape.*
3. *After turning over, shield the defrosted portions with small, flat pieces of aluminium foil.*
4. *Poultry should be processed immediatly after defrosting.*
5. *Gateaux topped and coated with cream are very sensitive to microwave energy. For the best result, if the cream begins to soften rapidly, remove it from the oven immediately and stand for 10–30 minutes at room temperature.*

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RECIPES FOR **AUTO COOK AC-4**

GRATIN
BAKED COURGETTES & PASTA

Makes about 1,5 kg

Utensils: 30 cm round ovenproof Pyrex dish
2 L microwave-safe bowl

Ingredients

500 ml	Water
1/2 tsp	Oil
	Salt
80 g	Macaroni
400 g	Tinned tomatoes, chopped
3	Onions (150 g), finely chopped
	Basil, thyme
	Salt & pepper
1 tbsp	Oil (to grease the dish)
450 g	Courgette, sliced
150 g	Sour cream
2	Eggs
100g	Grated Cheddar cheese

Preparation

1) Put water, oil and salt in microwave-safe bowl. Cover and bring to a boil.
Microwave 3–5 min ≋ 900 W

2) Break macaroni into pieces and add them to the dish. Stir and allow to soak.
Microwave 9–11 min ≋ 270 W
Drain pasta and allow to cool.

3) Mix tomatoes, onions and seasoning. Grease round dish. Add macaroni and pour tomato sauce over all. Arrange courgette slices on top.

4) Beat sour cream and eggs; pour over tomato sauce. Sprinkle with grated cheese. Cook on the low rack using **AUTO COOK AC-4**.

5) Allow the dish to stand for 5 to 10 minutes after cooking.

GRATIN
BAKED BROCCOLI & POTATO WITH MUSHROOMS

Makes about 1,5 kg

Utensils: 26 cm round ovenproof Pyrex dish
2 L microwave-safe bowl

Ingredients

400 g	Potatoes, peeled and optionally halved
400 g	Broccoli florets
6 tbsp	Water (60 ml)
1 tsp	Butter or margarine (to grease the dish)
400 g	Mushrooms, sliced
1 tbsp	Parsley, finely chopped
	Salt & pepper
3	Eggs
125 ml	Cream
125 ml	Milk
	Salt & pepper
	Nutmeg
100 g	Grated gouda cheese

Preparation

1) Put potatoes and broccoli in microwave-safe bowl. Add water, cover and cook. Stir once during cooking.
Microwave 9–12 min ≋ 900 W

2) Slice potatoes into discs.

3) Grease round dish. Add broccoli, mushrooms and potatoes alternately in layers. Sprinkle with parsley and season with salt and pepper.

4) Combine eggs, cream, milk, salt, pepper and nutmeg. Pour over vegetables. Sprinkle cheese over all. Cook on the low rack using **AUTO COOK AC-4**.

5) Allow the dish to stand for 10 minutes after cooking.

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RECIPES FOR **AUTO COOK AC-5**

CARROT CAKE

Makes about 1,1 kg

Utensils: 28 cm round oven-safe springform tin

Ingredients

1 tsp	Butter or margarine (to grease the tin)
5	Egg yolks
250 g	Sugar
250 g	Carrots, finely grated
	Juice of one lemon
250 g	Ground almonds
80 g	Flour
1 tbsp	Baking powder
5	Egg whites

Preparation

1) Grease springform tin.
2) Cream egg yolks and sugar with a hand mixer.
3) Add carrots, lemon juice and almonds.
4) Combine flour and baking powder. Add to the egg mixture and mix well.
5) Beat egg whites until stiff and carefully fold into batter. Spread mixture in the baking tin, place it on the low rack and bake using **AUTO COOK AC-5**.
6) Allow to cool in the tin for 5 minutes after baking.

GUGELHUPF

Dough will weigh about 0,9 kg

Utensils: 22 cm gugelhupf tin

Ingredients

1 tsp	Butter or margarine (to grease the tin)
170 g	Butter or margarine
140 g	Icing sugar
4	Egg yolks
40 g	Slivered almonds
40 g	Raisins, washed
	Finely grated lemon peel
4	Egg whites
1 Pck.	Baking powder (15 g)
280 g	Flour

Preparation

1) Grease gugelhupf mould.
2) Beat butter and icing sugar with a mixer until smooth. Add egg yolks, one at a time.
3) Gradually stir in slivered almonds, raisins and lemon peel. Mix well.
4) Beat egg whites until stiff and fold into the mixture. Mix baking powder and flour,sift and carefully fold it into the mixture.
5) Transfer the dough to the mould and bake on the low rack using **AUTO COOK AC-5**.

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RECIPES FOR **AUTO COOK AC-5**

APPLE TART WITH CALVADOS

Makes about 1,3 kg

Utensils: 28 cm round oven-safe springform tin

Ingredients

200 g	Flour
1 tsp	Baking powder
100 g	Sugar
1 Pck.	Vanilla sugar
1 pinch	Salt
1	Egg
3-4 drops	Bitter almond oil
125 g	Butter
1 tsp	Butter or margarine (to grease the dish)
50 g	Ground hazelnuts
600 g	Apple (russets approx. 3–4)
	Cinnamon
2	Eggs
1 pinch	Salt
4 tbsp	Sugar, divided
4 tbsp	Calvados (apple liqueur)
1 1/2 tbsp	Cornflour
125 g	Double cream
	Icing sugar (for dusting)

Preparation

1) Mix flour and baking powder. Add sugar, vanilla sugar, salt, egg, almond oil and butter. Knead to a paste with the kneading hook of a hand mixer.
2) Cover pastry dough and leave in a cool place for 30 minutes.
3) Grease springform tin. Roll out pastry dough between two sheets of foil and place it in the tin. Form an edge to the pastry dough about 3 cm high.
4) Sprinkle hazel nuts over the pastry shell.
5) Peel apples, cut into quarters, remove the core and cut into slices. Arrange the slices to overlap each other on top of hazel nuts and lightly dust them with cinnamon.
6) Separate the eggs. Beat egg whites until stiff, gradually adding salt and 1 tbsp sugar.
7) Stir together egg yolk, remaining sugar and vanilla sugar until creamy.
8) Add Calvados, cornflour and double cream and mix well. Fold in beaten egg whites and spread mixture evenly over the apple slices.
9) Place on the low rack and bake using **AUTO COOK AC-5**.
10) Cool and dust with icing sugar.

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CLEANING AND CARE

⚠ CAUTION

DO NOT USE COMMERCIAL OVEN CLEANERS, STEAM CLEANERS, ABRASIVE, HARSH CLEANERS, ANY THAT CONTAIN SODIUM HYDROXIDE OR SCOURING PADS ON ANY PART OF YOUR MICROWAVE OVEN.

⚠ WARNING

After Grill, Dual, Convection, AUTO cook, AUTO COOK FROM FROZEN modes, the oven cavity, door, oven cabinet and accessories will become very hot. Before cleaning, make sure they are completely cool.

CLEAN THE OVEN AT REGULAR INTERVALS AND REMOVE ANY FOOD DEPOSITS. Failure to maintain the oven in a clean condition could lead to a deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

OVEN EXTERIOR

The outside of your oven can be cleaned easily with mild soap and water. Make sure the soap is wiped off with a moist cloth, and dry the exterior with a soft towel.

OVEN CONTROLS

Open the door before cleaning to de-activate the oven controls. Care should be taken when cleaning the oven control. Using a cloth dampened with water only, gently wipe the panel until it becomes clean. Avoid using excessive amounts of water. Do not use any sort of chemical or abrasive cleaner.

OVEN INTERIOR

1) For cleaning, wipe any splatters or spills with a soft damp cloth or sponge after each use while the oven is still warm. For heavier spills, use a mild soap and wipe several times with a damp cloth until all residues are removed.

   Do not remove the waveguide cover.

2) Make sure that mild soap or water does not penetrate the small vents in the walls which may cause damage to the oven.

3) Do not use spray type cleaners on the oven interior.

4) Heat up your oven regularly by using the convection and grill, refer to “Heating without food” on page 27. Remaining food or fat splashed can cause smoke or bad smell.

ACCESSORIES

The accessories should be washed in a mild washing up liquid solution and dried. They are dishwasher safe.

DOOR

To remove all trace of dirt, regularly clean both sides of the door, the door seals and adjacent parts with a soft, damp cloth. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

NOTE: Keep the waveguide cover and accessories clean at all times. If you leave grease or fat in the cavity or accessories, it may overheat, cause arcing, smoke or even catch fire when next using the oven.

NOTE: A steam cleaner should not be used.

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TROUBLESHOOTING GUIDE

SYMPTOM	POSSIBLE SOLUTIONS
The microwave appliance is not working properly	Check that ▪ the fuses in the fuse box are working, ▪ there has not been a power outage. ▪ If the fuses continue to blow, please contact an authorised service agent.
The microwave mode is not working	Check that ▪ the door is properly closed, ▪ the door seals and their surfaces are clean, ▪ the ⏀ **+30** button has been pressed.
The turntable is not turning	Check that ▪ the turntable support is correctly connected to the drive, ▪ the ovenware does not extend beyond the turntable, ▪ food does not extend beyond the edge of the turntable preventing it from rotating. ▪ there is nothing in the well beneath the turntable.
The microwave will not switch off	▪ Isolate the appliance from the fuse box. ▪ Call an authorised service agent.
The interior light is not working	▪ Call an authorised service agent. The interior light bulb can be exchanged only by a trained service agent.
The food is taking longer to heat through and cook than before	▪ Set a longer cooking time (double quantity = nearly double time) or ▪ if the food is colder than usual, rotate or turn from time to time or ▪ set a higher power setting.

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TROUBLESHOOTING

IMPORTANT NOTE: If the display shows nothing even if the power plug is properly connected, the energy save mode should carry on. To release it, open and then close the oven door. See page 12.

1) If you cook the food over the standard time with only 900 W, the power of the oven will lower automatically to avoid overheating. (The microwave power level will be reduced).

COOKING MODE	Standard Time
Microwave 900 W cooking	20 min
Grill cooking	15 min
DUAL 1	Micro – 40 min
DUAL 2 (900 W microwave power)	Micro – 15 min Grill – 15 min
DUAL 2 (630 W microwave power)	Micro – 40 min Grill – 15 min

2) After **GRILL, DUAL, CONVECTION, AUTO COOK, AUTO COOK FROM FROZEN**, the cooling fan will run and "NOW COOLING" may appear on the display. Also, when you press the **STOP** button and open the door during these cooking modes, the cooling fan will run; you may, therefore, feel air blowing from the ventilation openings.

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SERVICE INFORMATION

CONTACT INFORMATION

Website: wolfappliance.com

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your microwave oven. This information is found on the product rating plate. Refer to page 12 for the location of the rating plate.

Record the rating plate information below for future reference.

Model Number_____

Serial Number_____

Installation Date_____

Wolf Dealer and Phone

_____

BEFORE CALLING FOR SERVICE

Before calling your Wolf dealer, check the household fuse or circuit breaker to see if it has been blown or tripped and that the electrical connection to the appliance has not been disconnected. A power outage may also have caused a disruption in service.

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WOLF APPLIANCE, INC.
PO BOX 44848
MADISON, WI 53744 USA
WOLFAPPLIANCE.COM

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